



Oak & Olive *Catering*

Every Gathering Tells a Story

Signature Experience

Curated by Chef Yew Eng Tong



Signature Experience

URBAN ASIAN TAPAS \$55.00++ Per Guest, Min 50 Guests

LIVE STATION – CHOICE OF 2

Live Wok Noodles with Rotating Sauces XO · Thai Basil · Mala 🌿

Vietnamese Vegetable “Maki” Egg Plant · Radish · Local Herbs · Rice Paper · Assam Dip 🌿 🍵

Torched Beef Cubes Truffle Soy Glaze

HIGHLIGHTS – CHOICE OF 2

Singapore Sliders – Satay Chicken in Brioche with Peanut Crumble

Roasted Duck & Wonton Salad 🌿

Grilled Seabass with Pesto Cream & Leek 🍵

Dukkha Crusted Chicken with Burnt Coriander Pesto 🍵

SALAD – CHOICE OF 2

Asian Slaw with Shredded Chicken & Jelly Fish 🌿

Cucumber Wakame Salad 🌿

Seafood Thai Sweet Tang Hoon Salad 🌿 🍵

Tomato & Salted Egg Salad 🌿

HOT FOOD – CHOICE OF 2

Garlic Fried Rice

Black Garlic Curry Chicken with Prata

Penne Pasta with Tomato Basil Sauce

Zucchini Gratin

Truffle Mash Potato

DESSERT – CHOICE OF 2

Brownie with Cream Cheese Frosting 🌿 🍵

Pandan Financier 🌿 🍵

Pistachio Lemon Profiterole 🌿 🍵

Pistachio Tiramisu 🌿 🍵

BEVERAGE – CHOICE OF 1

Lemon Mint Infused Water

Infused Peach Muscat

Grapefruit with Pomelo

Chilled Yuzu Juice



Signature Experience

FARM TO FLAME \$45.00++ Per Guest, Min 50 Guests

LIVE STATION – CHOICE OF 2

Flame-Kissed Barramundi with Laksa-Leaf Salsa Verde

Burnt Lemon Corn Ribs with Smoked Sea Salt 🌿

Hand-Tossed Flat Bread Cooked on Griddle with Spiced Hummus Trio 🌿 🍷

HIGHLIGHTS – CHOICE OF 2

Chicken Fricassee with Mushroom

Avo – Smoked Salmon on Toast

Roasted Duck & Wonton Salad 🌿

Grilled Seabass with Pesto Cream & Leek 🍷

SALAD – CHOICE OF 2

Potato Salad with Egg Mayonnaise 🌿

Tomato Salad 🌿

Waldorf Salad 🌿 🍷

Tomato & Salted Egg Salad 🌿

DESSERT – CHOICE OF 2

Brownie with Cream Cheese Frosting 🌿 🍷

Pandan Financier 🌿 🍷

Pistachio Lemon Profiterole 🌿 🍷

Pistachio Tiramisu 🌿 🍷

HOT FOOD – CHOICE OF 2

Garlic Fried Rice

Mac & Cheese

Penne Pasta with Tomato Pomodoro

Grilled Vegetables with Pesto 🌿 🍷

BEVERAGE – CHOICE OF 1

Lemon Mint Infused Water

Infused Peach Muscat

Grapefruit with Pomelo

Chilled Yuzu Juice



Signature Experience

BOTANICAL BRUNCH \$35.00++ Per Guest, Min 50 Guests

LIVE STATION – CHOICE OF 1

Lemon Crepe with Elderflower Honey Mascarpone 🌿

Avocado Tartine Bar with Edible Flower Toppings 🌿

HIGHLIGHTS – CHOICE OF 2

Homemade Yoghurt with Acacia Honey & Berries 🌿

Avo – Smoked Salmon on Toast 🌿

Roasted Duck & Wonton Salad 🍴

Grilled Seabass with Pesto Cream & Leek 🍴

SALAD – CHOICE OF 2

Beetroot & Goat Cheese Salad 🌿 🍴

Watermelon & Feta Salad 🌿 🍴

Waldorf Salad 🌿 🍴

Tomato & Salted Egg Salad 🌿

HOT FOOD – CHOICE OF 2

Garlic Fried Rice

Mac & Cheese

Penne Pasta with Tomato Pomodoro

Zucchini Gratin

Truffle Mash Potato

DESSERT – CHOICE OF 2

Red Velvet with Cream Cheese Frosting 🌿 🍴

Strawberry Éclair 🌿 🍴

Pistachio Tiramisu 🌿 🍴

Pandan Financier 🌿 🍴

BEVERAGE – CHOICE OF 1

Signature Hibiscus Cold Brew Tea

Lemon Mint Infused Water

Infused Peach Muscat

Grapefruit with Pomelo



Terms & Condition

Chef on Site for Live Station

- \$220.00 (\$239.80 incl. GST) per chef for 4 hours (mandatory)

Full Setup Catering

- A full set of disposable cutlery, serviettes, and plates will be provided.
- A 10% catering fee applies for buffet setup, presentation styling, and dining essentials.
- Delivery fee: \$120 per location (\$130.80 incl. GST).

Additional Delivery Information

- An additional surcharge of \$10.00 (\$10.90 incl. GST) applies for deliveries to postal codes beginning with: 01–09, 17–19, 22–23, 49, 60–64, and 68–73.
- Deliveries to Tuas South and Jurong Island are unavailable.
- Delivery hours are between 9:00 AM and 6:00 PM.
- Self-collection is available, with the latest collection time at 5:30 PM.

Pricing & Order Confirmation

- All prices are subject to prevailing 9% GST.
- Kindly confirm your order at least 5 working days prior to your event date.



Chef Recommendation



Contains no meat, poultry or seafood only



Contains nut



Contains crustacean and mollusks

